

#134



in the Flatiron Mall
1 West Flatiron Circle, #224 ~ Broomfield, CO 80021

Appetizers & Salads

Seasonal Soup ~ 5

Baby spinach tossed with glazed pecans, bleu cheese & crisp apples ~ 7

Gulf shrimp with baby romaine & parmesan croutons in a lemon caesar vinaigrette ~ 10

Marinated Chinese chicken salad tossed with shredded Napa cabbage, julienne carrots & crispy wontons ~ 8.5

Crisp calamari with mizuna greens, yuzu vinaigrette & toasted sesame seeds ~ 9

Smoked salmon served on a warm potato galette with a cool chive crème fraîche ~ 9

Farmer's market salad with fresh corn, peas, French beans, tomato & avocado with poppyseed dressing ~ 7.5

Organic field greens tossed in a raspberry vinaigrette with toasted hazelnuts ~ 5

Cobb salad with smoked bacon, fire roasted chicken, fresh avocado, crumbled egg & Roquefort cheese ~ 8.5

Roasted Portobello mushrooms with wild greens in a parmesan & lentil balsamic vinaigrette ~ 7

Seared ahi salad with wild greens, blood oranges & fresh avocado tossed in a cilantro-ginger dressing ~ 11

Lunch

Entrees

Bowtie pasta tossed with grilled chicken breast, oven roasted tomatoes & garlic, sautéed spinach & toasted pine nuts ~ 8.5

Sautéed salmon with roasted new potatoes & preserved lemon salad ~ 11

Oven roasted meatloaf with whipped potatoes, sautéed spinach & a port wine sauce ~ 8.5

Simple roasted chicken with sautéed seasonal vegetables & natural au jus ~ 9

Handmade spinach & goat cheese ravioli in a roasted garlic broth with shaved parmesan ~ 9

Sandwiches

Freshly ground Angus burger with applewood smoked bacon & melted white cheddar ~ 7

Open faced grilled Portobello mushroom with sautéed spinach, tomato & melted fresh mozzarella ~ 7

Shaved pastrami on fresh pretzel bread topped with Swiss cheese & Dijon ~ 9

Chicken salad sandwich with pears & walnuts on toasted brioche with melted provolone ~ 8

Shaved prime rib sandwich served on a French baguette with melted brie ~ 10

Grilled chicken club with pepper bacon, white cheddar & avocado aioli ~ 8

Grilled ahi burger with warm pineapple chutney & spicy sprouts ~ 9

Reservations Recommended 720.887.2800 ~ www.tasteofbloom.com
Visa, MasterCard & American Express ~ 18% gratuity added to groups of 8 or more



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Appetizers & Salads

Seasonal Soup ~ 5

Baby spinach salad tossed with glazed pecans, bleu cheese & crisp apples ~ 7

Mushroom bruschetta with warm goat cheese & truffled baby arugula ~ 8

Shrimp tempura a top an Asian cucumber salad dressed with ginger miso vinaigrette ~ 9.5

Smoked salmon served on a warm potato galette with a cool chive crème fraîche ~ 9

Grilled artichokes with olive oil, fresh herbs, sea salt & Paris mustard aioli ~ 9

Crisp calamari with mizuna greens & yuzu vinaigrette ~ 8.5

Organic field greens in a light raspberry vinaigrette with toasted hazelnuts ~ 5

Sashimi of ahi tuna with sliced avocado, roasted nori & sweet ponzu ~ 10

Warm brie with whole roasted garlic, sweet red peppers & toasted baguettes ~ 8

Young romaine with parmesan croutons dressed in a lemon caesar vinaigrette ~ 6

Fresh Mozzarella salad with vine ripe tomatoes, dressed with first-pressed olive oil & balsamic glaze ~ 8

d i n n e r

Entrees

Sautéed Alaskan halibut with "Forbidden" rice, sugar snap peas & soy butter ~ 19

Simple roasted chicken with fresh green beans & macaroni & cheese ~ 13

Grilled ahi tuna with sesame seed ponzu, baby bok choy & wasabi whipped potatoes ~ 21

Slow roasted maple leaf duck with a crisp potato nest & drunken cherry sauce ~ 18

Pan seared scallops with saffron pearls, sweet tomatoes & lobster broth ~ 18

Grilled aged New York strip with pommés gratin & sautéed spinach & mushrooms ~ 22

Sautéed salmon with roasted new potatoes & preserved lemon salad ~ 18

Oven roasted meatloaf with whipped potatoes, sautéed spinach & a port wine sauce ~ 13

Bowtie pasta tossed with grilled chicken breast, oven roasted tomatoes & garlic, sautéed spinach & toasted pine nuts ~ 13

Grilled, marinated center pork chop with caramelized apples & wilted spinach ~ 16

Sautéed shrimp with oven-roasted garlic & tomatoes spun over angel hair pasta ~ 17

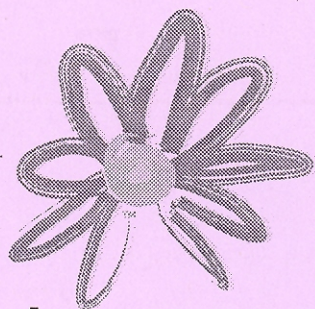
Pan roasted rack of lamb with a Dijon crust, sautéed asparagus & Yukon Gold potato hash ~ 22

Grilled garden vegetables with Portobello mushrooms, herbed Israeli couscous & charred tomato vinaigrette ~ 12

Grilled free range chicken with goat cheese & spinach ravioli in a roasted garlic broth ~ 15

Braised short ribs over wild mushroom with sweet pea orzo & seasonal herb jus ~ 16

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bloom

NEW AMERICAN CUISINE

A "Flight" is a taste of three wines that compliment each other and are related in style.

BubblesGlassBottle

Zardetto "Prosecco", Brut, Italy NV\$5.00\$20.00
Domaine Chandon "Blanc de Noir", Carneros NV\$37.00	
Nicolas Feuillatte, Brut Rose, Premier Cru NV\$74.00	
Veuve-Clicquot "Yellow Label", Reims, France NV\$84.00	

Other Whites

FLIGHT #1 \$6.00	Slatestone, Riesling, Mosel '99\$5.25\$20.00
	Adler Fels, Gewurz, Russian River '00\$5.00\$24.00
	Oxford Landing, Viognier, South Aust. '00\$5.75\$22.00

FLIGHT #2 \$8.50	Valley of the Moon, Pinot Blanc, Sonoma '00\$7.75\$30.00
	Erath, Pinot Gris, Willamette Valley, OR '99\$6.25\$24.00
	Santa Margherita, Pinot Grigio, Italy '00\$10.00\$39.00

FLIGHT #3 \$9.75	Mer Soleil "Trecana", Marsanne/Viognier, Central Coast '99\$13.25\$52.00
	St. Supery "White Meritage", Napa '99\$9.50\$37.00
	Sokol Blosser "Evolution, Willamette NV\$5.00\$24.00

R.H. Phillips, White Zin, California '00\$4.75\$18.00
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Sauvignon Blanc

FLIGHT #4 \$9.75	Forefather's, Marlborough, NZ '01\$8.75\$34.00
	Carmenet "Reserve", Edna Valley '00\$8.25\$32.00
	Grgich, Fume Blanc, Napa '00\$10.25\$40.00

Chardonnay

FLIGHT #5 \$7.25	Hess "Select", California '00\$5.25\$20.00
	Sebastiani, Sonoma '99\$6.75\$26.00
	Cambria "Katherine's Vineyard", Santa Maria '99\$8.25\$32.00

FLIGHT #6 \$10.50	Casa Lapostolle, Alexandre, Chile '99\$7.75\$30.00
	Michel-Schlumberger, Dry Creek '99\$8.75\$34.00
	Chalone, Monterey, CA '99\$13.50\$53.00

Fritz "Poplar Vineyard", Sonoma '99\$48.00	
Beringer "Private Reserve", Napa '98\$63.00	
Grgich, Napa '98\$71.00	

wine list

Pinot NoirGlassBottle

FLIGHT #7 \$10.00	Louis Latour "Dom de Valmoissine", Burgundy '99\$6.75\$26.00
	Edna Valley, Edna Valley '00\$9.25\$36.00
	Cambria "Julia's Vineyard", Santa Maria '98\$11.50\$45.00

Etude, Carneros '97\$75.00	
Truchard, Carneros '99\$67.00	

Zinfandel

FLIGHT #8 \$8.00	Blockhedia Ringnosii, California '00\$8.25\$32.00
	Ravenswood, Sonoma '98\$8.50\$33.00
	Kenwood "Old Vines", Lodi '99\$5.25\$20.00

Other Reds

FLIGHT #9 \$9.50	Hill of Content, Grenache/Shiraz, Aust. '99\$6.75\$26.00
	Schuetz-Oles "Rattlesnake Acres", Petite Sirah, Napa '98\$11.75\$46.00
	d'Arenberg "Footbolt", Shiraz, Aust. '99\$8.50\$33.00

Merlot

FLIGHT #10 \$7.25	Cartlidge & Brown, California '00\$5.25\$20.00
	J. Lohr "Cypress", California '99\$6.50\$25.00
	Wild Horse, Paso Robles '99\$8.75\$34.00

FLIGHT #11 \$12.00	Flora Springs, Napa '99\$10.75\$42.00
	Ferrari-Carano, Sonoma '98\$12.25\$48.00
	Canoe Ridge, Columbia Valley '98\$11.75\$46.00

Shafer, Napa '98\$64.00	
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Cabernet Sauvignon

FLIGHT #12 \$8.50	DeLoach, California '99\$5.75\$22.00
	Frei Brothers "Reserve", Alexander Valley '98\$8.50\$33.00
	Penley Estate "Phoenix", Aust. '99\$9.50\$37.00

FLIGHT #13 \$12.50	Stonestreet, Alexander Valley '97\$11.50\$45.00
	L'Ecole #41, Columbia Valley '98\$14.00\$55.00
	Beringer, Knight's Valley '97\$10.25\$40.00

Robert Mondavi, Napa '98\$55.00	
Jordan, Sonoma '98\$78.00	
Caymus, Napa '98\$135.00	

Meritage

FLIGHT #14 \$14.25	Chateau Les Graviers "Grand Cru", St. Emillion '98\$7.75\$30.00
	DeLille Cellars "D2", Yakima Valley '98\$18.25\$72.00
	Geyser Peak, Alexander Valley '98\$15.00\$59.00

Rodney Strong "Symmetry", Sonoma '96\$75.00	
Flora Springs "Trilogy", Napa '98\$76.00	
Robert Craig "Affinity", Napa '98\$78.00	